

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of the Claims:

1-12. (Cancelled).

13. (Currently Amended) A method of inducing satiety and satiation in a person in need thereof, comprising repeatedly administering to that person a branched α -glucan having an average molar weight of at least 10^5 Da and having a degree of branching of at least 8%, wherein the α -glucan comprises reutran.

14. (Cancelled).

15. (Currently Amended) The method according to claim ~~13~~19, wherein the α -glucan has a degree of branching of at least 10%.

16. (Currently Amended) The method according to claim ~~13~~19, wherein the α -glucan has an average molar weight of between $5 \cdot 10^5$ and 10^8 Da.

17. (Currently Amended) The method according to claim ~~13~~19, wherein the α -glucan contains $\alpha(1,4)$ and $\alpha(1,6)$ linkages.

18. (Currently Amended) The method according to claim ~~13~~19, wherein the α -glucan is non-ionic.

19. (Currently Amended) ~~The A method according to claim 13 of inducing satiety and satiation in a person in need thereof, comprising repeatedly administering to that person a branched α -glucan having an average molar weight of at least 10^5 Da and having a degree of branching of at least 8%, wherein the α -glucan is produced by enzymatic glucosyl transfer from sucrose.~~

20. (Previously Presented) The method according to claim 34, wherein the α -glucan is used in a concentration of 1-10 % (by weight).

21. (Previously Presented) The method according to claim 13, wherein the α -glucan is combined with a protein.

22. (Previously Presented) The method according to claim 21, wherein the protein is a processed milk or soy protein.

23. (Previously Presented) The method according to claim 13, wherein an aqueous solution of 7.5 wt.% of the α -glucan at pH 2 shows an increase in viscosity of at least 1.5 times compared to the viscosity at pH 6.8, measured at 10 rad/s.

24. (Currently Amended) The food composition according to claim ~~28~~29, wherein the at least one α -glucan has a degree of branching of at least 10%.

25. (Currently Amended) The food composition according to claim ~~28~~29, wherein the at least one α -glucan has a degree of branching of at least 12% up to 24%.

26. (Currently Amended) The food composition according to claim ~~28~~29, wherein the at least one α -glucan contains at least 8% of 1,4,6-linked anhydroglucose units.

27. (Currently Amended) ~~The A food composition according to claim 28~~
comprising 1-10 wt.% of at least one branched α -glucan having an average molar weight of at least 10^5 Da, and at least 1 wt.% of a food protein, wherein the α -glucan has a degree of branching of at least 8% and~~, wherein the at least one α -glucan comprises reuteran.~~

28. (Cancelled).

29. (Currently Amended) ~~The A food composition according to claim 28,~~
comprising 1-10 wt.% of at least one branched α -glucan having an average molar weight of at least 10^5 Da, and at least 1 wt.% of a food protein, wherein the α -glucan has a degree of branching of at least 8%, which wherein the food composition is a liquid composition.

30. (Cancelled).

31. (Cancelled).

32. (Currently Amended) The food composition according to claim ~~28~~29, wherein the at least one α -glucan is produced by enzymatic glucosyl transfer from sucrose.

33. (Currently Amended) ~~The~~A food composition comprising 1-10 wt.% of at least one branched α -glucan having an average molar weight of at least 10^5 Da, and at least 1 wt.% of a food protein, wherein the α -glucan has a degree of branching of at least 8%~~according to claim 28, and~~ wherein the at least one α -glucan contains α (1,3) and α (1,6) linkages.

34. (Previously Presented) A method of inducing satiety and satiation in a person in need thereof, comprising repeatedly administering to that person a liquid composition containing at least one branched α -glucan having an average molar weight of at least 10^5 Da and having a degree of branching of at least 8%.

35. (Currently Amended) The method ~~food composition~~ according to claim 34, wherein the liquid composition contains reuteran.

36. (Previously Presented) The method according to claim 34, wherein the at least one α -glucan contains α (1,3) and α (1,6) linkages.

37. (New) A method of inducing satiety and satiation in a person in need thereof comprising repeatedly administering to that person a branched α -glucan having an average molar weight of at least 10^5 Da and having a degree of branching of at least 8%, wherein the α -glucan contains α (1,3) and α (1,6) linkages.

38. (New) The method according to claim 37, wherein the α -glucan has a degree of branching of at least 10%.

39. (New) The method according to claim 37, wherein the α -glucan has an average molar weight of between $5 \cdot 10^5$ and 10^8 Da.

40. (New) The method according to claim 37, wherein the α -glucan is combined with a protein.

41. (New) The food composition according to claim 27, wherein the food composition is a liquid composition.

42. (New) The food composition according to claim 33, wherein the food composition is a liquid composition.

43. (New) The food composition according to claim 33, wherein the α -glucan has a degree of branching of at least 10%.

44. (New) The method according to claim 13, wherein satiety and satiation are induced while lowering the caloric content.

45. (New) The method according to claim 13, wherein satiety and satiation are induced while lowering the glycemic index.

46. (New) The method according to claim 13, wherein the α -glucan is administered in amounts of between 5 and 50 g per day.